

Park City Chili

Makes: 50 servings

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| Ingredients | Weight | Measure |
|---|------------------------|--|
| Vegetable oil | 4 oz | 1/4 cup |
| Onion, frozen, diced | 10 oz | 2 cups |
| Carrots, frozen, diced | 10 oz | 2 cups |
| Celery, frozen, diced | 8 oz | 2 cups |
| Green or red pepper, frozen, diced | 10 oz | 2 cups |
| Garlic, minced | 3 oz | 1/2 cup |
| Pinto beans, canned USDA reduced sodium, drained | 8 lb 14 oz (142 oz) | 1 1/2 gal 1 1/2 cup (2 3/4 No. 10 cans) |
| Diced tomatoes, canned USDA reduced sodium, with liquid | 102 oz | 1 No. 10 can |
| Chili powder | 2.1 oz | 1/2 cup |
| Cumin | 14 g | 2 Tbsp |
| Salt | 2.5 Tbsp | 45 g |
| Water | 128 oz | 16 cups |
| Corn grits, quick, dry | 1 lb | 3 cups |



Directions

1. In a large stockpot, saute onions, carrots, celery, and bell pepper in vegetable oil for about 10 minutes or until onions are translucent.
2. Add garlic and saute for an additional 1-2 minutes.
3. Add beans, tomatoes, spices, and water and bring to a boil. Reduce heat and simmer for 30 minutes or until vegetables are tender.
4. Add grits and cook over low heat for 3-5 minutes. CCP: Heat to 165° F or higher for at least 15 seconds.
5. CCP: Hold for hot service at 135° F or higher. Portion with 8 oz ladle (1 cup).

Notes

Serving Tips:

This hearty vibrant vegan chili is a delicious and nutritious main course. The spices make this mouth watering chili a tasty, not spicy winner with everyone, including the kids. The polenta (corn grits) help make it a substantial and satisfying meal.